4YAMIE-T (58 mg/L), KMnO4 (60 mg/L), Thimerosal (65 mg/L) and penzethonium chloride (80 mg/L). PhOH, saponated cresol, resorcin, AgNO3, medical soap, Bronopol, and Acrinol, showed IC50 value of >1,000 mg/L. The toxic effects on OUR of AS in the presence of an equiv. mixt. of 2 ***disinfectants*** tend to become stronger than that of the ***disinfectant*** alone. Namely, the additive effects of OUR-inhibition seemed to exist.

L22 ANSWER 5 OF 9 CAPLUS COPYRIGHT 1997 ACS

AN 1975:565836 CAPLUS

DN 83:165836

TI Rapid colorimetric method for the determination of ***bacterial***
population in tannery liquors and in ***raw*** hides and skins

AU Nandy, S. C.

CS Cent. Leather Res. Inst., Madras, India

SO Leather Sci. (Madras) (1975), 22(5), 121-8 CODEN: LESCA9

DT Journal

LA English

AB A colorimetric method for the rapid detn. of ***bacterial***
population in ***raw*** skin or hide or in tannery beamhouse
liquors using 2-(p-iodophenyl)-3-(p-nitrophenyl)-5-phenyltetrazolium
chloride [146-68-9] as an indicator was described. The color
development could be estd. colorimetrically or even visually within
15 min as compared with 48 hr for the plate count method. Fairly
good correlation was found between the 2 methods for detg. the
bacterial population in soak liquor. ***Bacterial***
population was considerably influenced by temp. and pH and was
appreciably checked by the presence of NaCl [7647-14-5] and
N-cetylpyridinium chloride [***123-03-5***].

L22 ANSWER 6 OF 9 CAPLUS COPYRIGHT 1997 ACS

AN- 1974:406172 CAPLUS

DN 81:6172

TI Water quality monitoring. ***Bacteria*** as indicators

AU Bowdre, J. H.; Krieg, Noel R.

CS Dep. Microbiol., Virginia Polytech. Inst., Blacksburg, Va., USA

SO Bull., Water Resour. Res. Cent., Va. Polytech. Inst. State Univ. (1974), 69, 20 pp. CODEN: BWRRAV

DT Journal

LA English

AB A rapid, simple standardized method was developed for biol. monitoring of toxicant levels in industrial effluent using motility of Spirillum volutans as an indicator. The system is sensitive to Zn, Ni, Cu, Hg, and Pb ions at concns. of 2-3 ppm., cetyl pyridinum chloride at 1 ppm; aniline at 30 ppm; and other compds. in a similar concn. range. The sensitivity to Zn2+ is comparable to that of monitoring systems using ***fish***. Combinations of metals were effective when each was present at a level lower than its min. effective concn. when used alone. The response, visible by darkfield microscopy, is an immediate cessation of ***bacterial*** motility due to uncoordination of the flagella.

L22 ANSWER 7 OF 9 CAPLUS COPYRIGHT 1997 ACS

AN 1973:41711 CAPLUS

DN 78:41711

TI Preservatives. ***Antimicrobial*** spectra of 46 kinds of preservatives

AU Ishizeki, Chuichi

CS Natl. Inst. Hyg. Sci., Tokyo, Japan

SO Eisei Shikensho Hokoku (1971), (89), 140-3

DT Journal

LA Japanese

AB ***Antimicrobial*** activities of 46 common preservatives, e.g., PhCH2OH, sorbic acid, hexamine, 4-chloro-3,5-xylenol, parabens, acrinol, chlorhexidine, thimerosal, Bu3SnCl, and cetylpyridinium chloride, were evaluated with 4 ***bacteria*** and 4 ***fungi***, e.g., Staphylococcus aureus and Pseudomonas aeruginosa. Min. inhibitory concns. on agar plates were listed.

L22 ANSWER 8 OF 9 CAPLUS COPYRIGHT 1997 ACS

AN 1971:86344 CAPLUS

DN 74:86344

TI Use of cetylpyridinium chloride in the production of ***food***
antibiotics

AU Koshel, T. N.; Slyusarenko, T. P.; Tkachenko, E. M.

CS Nemeshaevskii Zavod Kormovykh Antibiot., USSR

SO Ferment. Spirt. Prom. (1971), 37(1), 24-6 CODEN: FSPMAM

DT Journal

LA Russian

AB In production of chlortetracycline by Actinomyces aureofaciens [Streptomyces aureofaciens] for use in fodder, cetylpyridinium chloride was used successfully as antiseptic; it was ***bacteriostatic*** and ***bactericidal*** against cocci, and species of Pseudomonas and ***Bacterium*** in concns. of 0.0005-0.005. The amt. employed depended on the severity of the ***infection***.

L22 ANSWER 9 OF 9 CAPLUS COPYRIGHT 1997 ACS

AN 1968:43156 CAPLUS

DN 68:43156

TI Influence of adjuncts in the preparation of drugs.

Microbiological studies on the diffusion of antiseptics from ointment bases

AU Thoma, Karl; Ullmann, Elsa; Macionga, H.

CS Univ. Munich, Munich, Ger.

SO Arzneim.-Forsch. (1967), 17(10), 1333-5 CODEN: ARZNAD

DT Journal

LA German

AB The diffusion medium contained 3 g. NaCl, 10 g. peptone, 10 g.

meat ext., and 14.5 g. purified agar-agar in 1 l. phosphate
buffer. The test organism was Staphyloccus aureus SG 511. The
efficacy of antiseptics in aq. soln., 1% Na stearate, stearate
ointment, hydrophilic ointment, cetylstearyl alc. ointment,
polyethylene glycol ointment, and petrolatum was tested. The
antiseptics were dodecyldimethyl(3,4-dichlorobenzyl)ammonium
chloride, dodecyltriphenylphosphonium bromide, (.beta.phenoxyethyl)dimethyldodecylammonium bromide, hexadecylpyridinium
chloride, dodecylbis(aminoethyl)glycine-HCl, phenylmercury acetate,
8-hydroxyquinoline sulfate, 2-ethoxy-6,9-diaminoacridine lactate,
3,6-diaminoacridine-HCl (Trypaflavin). The aq. solns. were most
effective in all instances.

SO HYAMIE-T (58 mg/L), KMnO4 (60 mg/L), Thimerosal (65 mg/L) and senzethonium chloride (80 mg/L). PhOH, saponated cresol, resorcin, AgNO3, medical soap, Bronopol, and Acrinol, showed IC50 value of >1,000 mg/L. The toxic effects on OUR of AS in the presence of an equiv. mixt. of 2 ***disinfectants**** tend to become stronger than that of the ***disinfectant*** alone. Namely, the additive effects of OUR-inhibition seemed to exist.

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DT Journal

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AB A colorimetric method for the rapid detn. of ***bacterial***
population in ***raw*** skin or hide or in tannery beamhouse
liquors using 2-(p-iodophenyl)-3-(p-nitrophenyl)-5-phenyltetrazolium
chloride [146-68-9] as an indicator was described. The color
development could be estd. colorimetrically or even visually within
15 min as compared with 48 hr for the plate count method. Fairly
good correlation was found between the 2 methods for detg. the
bacterial population in soak liquor. ***Bacterial***
population was considerably influenced by temp. and pH and was
appreciably checked by the presence of NaCl [7647-14-5] and
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DT Journal

LA English

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L22 ANSWER 7 OF 9 CAPLUS COPYRIGHT 1997 ACS

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DN 78:41711

TI Preservatives. ***Antimicrobial*** spectra of 46 kinds of preservatives

AU Ishizeki, Chuichi

CS Natl. Inst. Hyg. Sci., Tokyo, Japan

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***ammonium*** compounds; and time/temp. effects on
    ***bactericidal*** activity. Practical recommendations for
  application of ***quaternary*** ***ammonium*** compounds in
  the food industry are given. (AJDW)
CC C (Hygiene and Toxicology)
     ***Disinfection***; Ammonium compounds; ***QUATERNARY AMMONIUM***
 *** COMPOUNDS***; FOOD INDUSTRY; Food safety; Hygiene
L8 ANSWER 10 OF 33 FSTA COPYRIGHT 1997 IFIS
AN 89(11):C0023 FSTA FS FSTA
TI Destruction of Listeria monocytogenes by sodium hypochlorite and
    ***quaternary*** ***ammonium*** sanitizers.
AU Mustapha, A.; Liewen, M. B.
CS Dep. of Food Sci. & Tech., Univ. of Nebraska, Lincoln, NE
  68583-0919, USA
SO Journal of Food Protection, (1989) 52 (5) 306-311, 34 ref.
  ISSN: 0362-028X.
DT Journal
LA English
      ***Antimicrobial*** effects of 2 commonly used dairy plant
  sanitizers on Listeria monocytogenes ATCC 7644 were studied. The 2
  sanitizers used were commercial sodium hypochlorite and
    ***quaternary***
                     ***ammonium*** compound (QAC). Effects were
  studied on L. monocytogenes in vitro and on stainless steel chips
  inoculated with the organism. Cells were exposed to concn. of 0.
  50, 100, 200, 400 and 800 p.p.m. chlorine and QAC for 1, 2 and 5
  min, and neutralized with tryptic soy broth. Decreases in cell
  numbers ranged from 3-logs to >4-logs in vitro, whereas with
  stainless steel, they ranged from 1-log to >4-logs. SEM studies
  were done to evaluate attachment characteristics of L. monocytogenes
  as compared to those of Escherichia ***coli*** on stainless
  steel. L. monocytogenes produced fibrous-like material similar in
  appearance to acidic polysaccharide fibrils produced by Pseudomonas
  sp., which appeared to be removed by the sanitizer solutions. (AS)
CC C (Hygiene and Toxicology)
    ***Disinfection***; Listeria monocytogenes, dairy sanitizers
    ***antimicrobial*** activity on
IT Inhibition; Listeria monocytogenes, dairy sanitizers
    ***antimicrobial*** activity on
IT Corynebacteriaceae; Listeria monocytogenes, dairy sanitizers
    ***antimicrobial*** activity on
IT Food safety
    ***Bacteria***
L8 ANSWER 11 OF 33 FSTA COPYRIGHT 1997 IFIS
AN 87(07):L0019 FSTA FS FSTA
TI Inhibition of thermophilic aerobic sporeformers from diffusion
  juices by ***antiseptic*** substances based on
    ***quaternary*** ***ammonium*** compounds.
AU Brigidi, P.; Marzola, M. G.; Trotta, F.; Vaccari, G.; Matteuzzi, D.
CS Univ. of Bologna, I-40126 Bologna, Italy
SO Zuckerindustrie, (1985) 110 (4) 302-304, 18 ref.
DT Journal
LA English
              SL German; French; Spanish
```

AB Following earlier research [FSTA (1983) 15 3L214], 9 commercial

antibiotics detn. in milk

L4 ANSWER 9 OF 10 FSTA COPYRIGHT 1997 IFIS

AN 72(08):P1116 FSTA FS FSTA

TI [Suitability of combined detergent-sterilizers and of varied programmes for automatic cleaning of pipeline milking installations.]

Zur Eignung kombinierter Reinigungs- und Desinfektionsmittel sowie unterschiedlicher Programme für Spulautomaten bei Rohrmelkanlagen.

- AU Rohleder, F. E.
- CS Hannover, German Federal Republic: Tierarztliche Hochschule
- SO (1970) 59pp., 86 ref.
- DT (A thesis)
- LA German
- AB Model experiments on automatic cleaning were carried out in 2 identical pipeline milking installations erected for the purpose. In 6 series of tests, 10 l. ***raw*** milk from a 20 000 l. tank of a dairy factory were circulated through the pipeline; different periods of drying on were allowed and various automated programmes of cleaning with detergent-sterilizers were applied and their
 - ***bacteriological*** effects were assessed. Good results were obtained in various modifications of the process using a detergent sterilizer containing ~100 mg active Cl2/l. after thorough rinsing with mains water. All 4 ***quaternary*** ***ammonium*** compounds tested proved unsuitable for automatic cleaning of the pipeline installations. (SKK)
- CC P (Milk and Dairy Products)
- IT Cleaning; Cleaning of pipeline milking installations
- IT pipes; Cleaning of pipeline milking installations
- IT milking; Cleaning of pipeline milking installations
- IT surface active agents; Cleaning of pipelines with detergent-sterilizers
- IT sterilization; Cleaning of pipelines with detergent-sterilizers
- IT chlorine; Cleaning of pipelines with Cl compounds *
- IT ammonium compounds; Cleaning of pipelines with ***QUATERNARY***

 ammonium compounds

L4 ANSWER 10 OF 10 FSTA COPYRIGHT 1997 IFIS

- AN 69(05):C0205 FSTA FS FSTA
- TI Ecosystems of food-contact surfaces.
- AU Chaturvedi, S. K.; Maxcy, R. B.
- CS Dept. of Food Sci. and Technology, Univ., Lincoln, Nebraska 68503, USA
- SO Food Technology (Champaign), (1969) 23 (1) 67-70, 27 ref.
- DT Journal
- LA English
- AB Interactions between micro-organisms, milk films, milk solids in suspension, ***disinfectant*** residues in presence of milk soil, and soil residues on washed surfaces were studied using glass and stainless steel slides. ***Bacteria*** in fresh ***raw*** milk (~200 .times. 103 organisms/ml) inoculated onto prepared milk films, showed low capacity for survival, whereas numbers of ***bacteria*** surviving drying in soil were related to available nutrients in the soil. When surfaces were soiled with milk, washed

to produce visible cleanliness, then inoculated with suspensions of

Pseudomonas fluorescens, Escherichia ***coli***,

Microbacterium lacticum and Streptococcus lactis in distilled water, growth of the organisms was possible, particularly on the stainless steel surface. ***Quaternary***

ammonium compounds showed greater ***antibacterial***
potential than hypochlorite solutions in presence of milk soil;
antibacterial activity diminished with increasing soil
level, particularly on the stainless steel surface. The importance

of the nature of the surface in ***bactericidal*** evaluation of ***disinfectants*** is stressed. (CDA)

CC C (Hygiene and Toxicology)

- IT surfaces; Effect of surfaces on survival of Pseudomonas flurescens ;Escherichia ***coli***; ***Microbacterium*** lacticum; Streptococcus lactis
- IT pseudomonas; Effect of surfaces on survival of Pseudomonas flurescens *
- IT Escherichia; Effect of surfaces on survival of Escherichia
 coli *
- IT ***microbacterium***; Effect of surfaces on survival of ***Microbacterium*** lacticum*
- IT streptococcus; Effect of surfaces on survival of Streptococcus lactis
- IT surfaces; Effect of surfaces on ***disinfectant*** activity
- IT ***disinfectants*** ; Effect of surfaces on ***disinfectant*** activity

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***ammonium*** compounds; and time/temp. effects on
    ***bactericidal*** activity. Practical recommendations for
   application of ***quaternary*** ***ammonium*** compounds in
   the food industry are given. (AJDW)
CC C (Hygiene and Toxicology)
CT ***Disinfection***; Ammonium compounds; ***QUATERNARY AMMONIUM***
 *** COMPOUNDS***; FOOD INDUSTRY; Food safety; Hygiene
L8 ANSWER 10 OF 33 FSTA COPYRIGHT 1997 IFIS
AN 89(11):C0023 FSTA FS FSTA
TI Destruction of Listeria monocytogenes by sodium hypochlorite and
    ***quaternary*** ***ammonium*** sanitizers.
AU Mustapha, A.; Liewen, M. B.
CS Dep. of Food Sci. & Tech., Univ. of Nebraska, Lincoln, NE
   68583-0919, USA
SO Journal of Food Protection, (1989) 52 (5) 306-311, 34 ref.
   ISSN: 0362-028X.
DT Journal
LA English
AB ***Antimicrobial*** effects of 2 commonly used dairy plant
  sanitizers on Listeria monocytogenes ATCC 7644 were studied. The 2
   sanitizers used were commercial sodium hypochlorite and
    studied on L. monocytogenes in vitro and on stainless steel chips
   inoculated with the organism. Cells were exposed to concn. of 0,
   50, 100, 200, 400 and 800 p.p.m. chloring and OAC for 1, 2 and 5
   min, and neutralized with tryptic soy broth. Decreases in cell
   numbers ranged from 3-logs to >4-logs in vitro, whereas with
   stainless steel, they ranged from 1-log to >4-logs. SEM studies
   were done to evaluate attachment characteristics of L. monocytogenes
   as compared to those of Escherichia ***coli*** on stainless
   steel. L. monocytogenes produced fibrous-like material similar in
   appearance to acidic polysaccharide fibrils produced by Pseudomonas
  sp., which appeared to be removed by the sanitizer solutions. (AS)
CC C (Hygiene and Toxicology)
    ***Disinfection*** ; Listeria monocytogenes, dairy sanitizers
    ***antimicrobial*** activity on
IT Inhibition; Listeria monocytogenes, dairy sanitizers
    ***antimicrobial*** activity on
IT Corynebacteriaceae; Listeria monocytogenes, dairy sanitizers
    ***antimicrobial*** activity on
IT Food safety
    ***Bacteria***
L8 ANSWER 11 OF 33 FSTA COPYRIGHT 1997 IFIS
AN 87(07):L0019 FSTA FS FSTA
TI Inhibition of thermophilic aerobic sporeformers from diffusion
  juices by ***antiseptic*** substances based on
    ***quaternary***
                     ***ammonium*** compounds.
AU Brigidi, P.; Marzola, M. G.; Trotta, F.; Vaccari, G.; Matteuzzi, D.
CS Univ. of Bologna, I-40126 Bologna, Italy
SO Zuckerindustrie, (1985) 110 (4) 302-304, 18 ref.
DT Journal
```

LA English

SL German; French; Spanish

AB Following earlier research [FSTA (1983) 15 3L214], 9 commercial

resin 28, low mol.-wt. PVA 29, emulsifier 8 and waxes 31% by wt. Into the base was blended 5% Pandodan 165 (monoglyceride of diacetyltartaric acid ester) and 6.25% Nystatin, to give a sustained-release chewing gum.

L21 ANSWER 12 OF 16 CAPLUS COPYRIGHT 1997 ACS

AN 1990:426739 CAPLUS

DN 113:26739

TI ***Bactericidal*** lubricant compositions

IN Miura, Kenji; Sakai, Kaname; Tamura, Mikinobu

PA Asahi Denka Kogyo K. K., Japan

SO Jpn. Kokai Tokkyo Koho, 4 pp.

CODEN: JKXXAF

PI JP 02055794 A2 900226 Heisei

AI JP 88-207536 880822

DT ***Patent***

LA Japanese

AB Title compns., useful for belt conveyors in ***food*** industry, comprise 0.1-50% cationic and/or amphoteric surfactants and 1-80% C6-10-fatty acid salts. Thus, a mixt. of caprylic acid ethanolamine salt (I) 20, didecyldimethylammonium chloride 10, and H2O 70% showed friction resistance 0.092 between a 1250-g beer bottle and a plastic conveyor moving at 32 m/min and killed Escherichia ***coli***, Bacillus subtilis, Pseudomonas aeruginosa, and Streptococcus faecalis, vs. 0.140 and some survival of the above ***bacteria*** for a control contg. lauric acid ethanolamine salt in place of I.

L21 ANSWER 13 OF 16 CAPLUS COPYRIGHT 1997 ACS

AN 1984:459679 CAPLUS

DN 101:59679

TI Removal of coloring matter, pigments and(or) optical brightening agents from wastewaters

IN Ginocchio, Julio; Gmuender, Arnold; Gnieser, Juergen; Gros, Henry

PA Sulzer, Gebr., A.-G., Switz.

SO Eur. Pat. Appl., 17 pp.

CODEN: EPXXDW

PI EP 106916 A1 840502

DS R: AT, BE, CH, DE, FR, GB, IT, LI, LU, NL, SE

AI EP 82-111107 821201

PRAI CH 82-6231 821026

DT ***Patent***

LA German

AB Colored substances and pigments are removed from wastewater by a flocculation-filtration process. In the process, primary flocculants and secondary flocculants, which also act as decolorants, are added to the ***raw*** wastewater; the wastewater then passes through a filter bed with a retention time of 45 min and subsequently a filter mass in such a way that the flocculation occurs in the filter mass. Thus, the flocculation-filtration process shows a higher color removal efficiency than conventional flocculation and sep. floc-sepn. methods.

L21 ANSWER 14 OF 16 CAPLUS COPYRIGHT 1997 ACS

AN 1983:472644 CAPLUS

DN 99:72644

TI Quaternary ammonium detergent sanitizer compositions

IN Hayward, Peter James; Naish, Raymond William; Rae, Wallace James

PA Ivon Watkins-Dow Ltd., N. Z.

SO Pat. Specif. (Aust.), 31 pp.

CODEN: ALXXAP

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***ammonium*** compounds; and time/temp. effects on
    ***bactericidal*** activity. Practical recommendations for
   application of ***quaternary***
                                   ***ammonium*** compounds in
   the food industry are given. (AJDW)
CC C (Hygiene and Toxicology)
CT ***Disinfection***; Ammonium compounds; ***QUATERNARY AMMONIUM***
 *** COMPOUNDS***; FOOD INDUSTRY; Food safety; Hygiene
L8 ANSWER 10 OF 33 FSTA COPYRIGHT 1997 IFIS
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AU Mustapha, A.; Liewen, M. B.
CS Dep. of Food Sci. & Tech., Univ. of Nebraska, Lincoln, NE
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SO Journal of Food Protection, (1989) 52 (5) 306-311, 34 ref.
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DT Journal
LA English
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   sanitizers used were commercial sodium hypochlorite and
    studied on L. monocytogenes in vitro and on stainless steel chips
   inoculated with the organism. Cells were exposed to concn. of 0,
   50, 100, 200, 400 and 800 p.p.m. chlorine and QAC for 1, 2 and 5
   min, and neutralized with tryptic soy broth. Decreases in cell
   numbers ranged from 3-logs to >4-logs in vitro, whereas with
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IT Corynebacteriaceae; Listeria monocytogenes, dairy sanitizers
    ***antimicrobial*** activity on
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     ***Bacteria***
L8 ANSWER 11 OF 33 FSTA COPYRIGHT 1997 IFIS
AN 87(07):L0019 FSTA FS FSTA
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SO Zuckerindustrie, (1985) 110 (4) 302-304, 18 ref.
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LA English
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SO Eisei Shikensho Hokoku (1971), (89), 140-3

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AB ***Antimicrobial*** activities of 46 common preservatives, e.g., PhCH2OH, sorbic acid, hexamine, 4-chloro-3,5-xylenol, parabens, acrinol, chlorhexidine, thimerosal, Bu3SnCl, and cetylpyridinium chloride, were evaluated with 4 ***bacteria*** and 4 ***fungi***, e.g., Staphylococcus aureus and Pseudomonas aeruginosa. Min. inhibitory concns. on agar plates were listed.

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DN 74:86344

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AU Koshel, T. N.; Slyusarenko, T. P.; Tkachenko, E. M.

CS Nemeshaevskii Zavod Kormovykh Antibiot., USSR

SO Ferment. Spirt. Prom. (1971), 37(1), 24-6 CODEN: FSPMAM

DT Journal

LA Russian

AB In production of chlortetracycline by Actinomyces aureofaciens [Streptomyces aureofaciens] for use in fodder, cetylpyridinium chloride was used successfully as antiseptic; it was ***bacteriostatic*** and ***bactericidal*** against cocci, and species of Pseudomonas and ***Bacterium*** in concns. of 0.0005-0.005. The amt. employed depended on the severity of the ***infection***.

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CS Univ. Munich, Munich, Ger.

SO Arzneim.-Forsch. (1967), 17(10), 1333-5 CODEN: ARZNAD

DT Journal

LA German

AB The diffusion medium contained 3 g. NaCl, 10 g. peptone, 10 g.

meat ext., and 14.5 g. purified agar-agar in 1 l. phosphate
buffer. The test organism was Staphyloccus aureus SG 511. The
efficacy of antiseptics in aq. soln., 1% Na stearate, stearate
ointment, hydrophilic ointment, cetylstearyl alc. ointment,
polyethylene glycol ointment, and petrolatum was tested. The
antiseptics were dodecyldimethyl(3,4-dichlorobenzyl)ammonium
chloride, dodecyltriphenylphosphonium bromide, (.beta.phenoxyethyl)dimethyldodecylammonium bromide, hexadecylpyridinium
chloride, dodecylbis(aminoethyl)glycine-HCl, phenylmercury acetate,
8-hydroxyquinoline sulfate, 2-ethoxy-6,9-diaminoacridine lactate,
3,6-diaminoacridine-HCl (Trypaflavin). The aq. solns. were most
effective in all instances.

resin 28, low mol.-wt. PVA 29, emulsifier 8 and waxes 31% by wt. Into the base was blended 5% Pandodan 165 (monoglyceride of diacetyltartaric acid ester) and 6.25% Nystatin, to give a sustained-release chewing gum.

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L21 ANSWER 12 OF 16 CAPLUS COPYRIGHT 1997 ACS
AN 1990:426739 CAPLUS
DN 113:26739
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TI ***Bactericidal*** lubricant compositions

IN Miura, Kenji; Sakai, Kaname; Tamura, Mikinobu

PA Asahi Denka Kogyo K. K., Japan

SO Jpn. Kokai Tokkyo Koho, 4 pp. CODEN: JKXXAF

I ID 02055704 A2 000227 I

PI JP 02055794 A2 900226 Heisei

AI JP 88-207536 880822

DT ***Patent***

LA Japanese

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L21 ANSWER 13 OF 16 CAPLUS COPYRIGHT 1997 ACS

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DN 101:59679

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PA Sulzer, Gebr., A.-G., Switz.

SO Eur. Pat. Appl., 17 pp. CODEN: EPXXDW

PI EP 106916 A1 840502

DS R: AT, BE, CH, DE, FR, GB, IT, LI, LU, NL, SE

AI EP 82-111107 821201

PRAI CH 82-6231 821026

DT ***Patent***

LA German

AB Colored substances and pigments are removed from wastewater by a flocculation-filtration process. In the process, primary flocculants and secondary flocculants, which also act as decolorants, are added to the ***raw*** wastewater; the wastewater then passes through a filter bed with a retention time of 45 min and subsequently a filter mass in such a way that the flocculation occurs in the filter mass. Thus, the flocculation-filtration process shows a higher color removal efficiency than conventional flocculation and sep. floc-sepn. methods.

L21 ANSWER 14 OF 16 CAPLUS COPYRIGHT 1997 ACS

AN 1983:472644 CAPLUS

DN 99:72644

TI Quaternary ammonium detergent sanitizer compositions

IN Hayward, Peter James; Naish, Raymond William; Rae, Wallace James

PA Ivon Watkins-Dow Ltd., N. Z.

SO Pat. Specif. (Aust.), 31 pp.

CODEN: ALXXAP

antibiotics detn. in milk

L4 ANSWER 9 OF 10 FSTA COPYRIGHT 1997 IFIS

AN 72(08):P1116 FSTA FS FSTA

TI [Suitability of combined detergent-sterilizers and of varied programmes for automatic cleaning of pipeline milking installations.]

Zur Eignung kombinierter Reinigungs- und Desinfektionsmittel sowie unterschiedlicher Programme für Spulautomaten bei Rohrmelkanlagen.

- AU Rohleder, F. E.
- CS Hannover, German Federal Republic: Tierarztliche Hochschule
- SO (1970) 59pp., 86 ref.
- DT (A thesis)
- LA German
- AB Model experiments on automatic cleaning were carried out in 2 identical pipeline milking installations erected for the purpose. In 6 series of tests, 10 l. ***raw*** milk from a 20 000 l. tank of a dairy factory were circulated through the pipeline; different periods of drying on were allowed and various automated programmes of cleaning with detergent-sterilizers were applied and their ***bacteriological*** effects were assessed. Good results were obtained in various modifications of the process using a detergent sterilizer containing ~100 mg active Cl2/l. after thorough rinsing with mains water. All 4 ***quaternary*** ***ammonium*** compounds tested proved unsuitable for automatic cleaning of the
- pipeline installations. (SKK) CC P (Milk and Dairy Products)
- IT Cleaning; Cleaning of pipeline milking installations
- IT pipes; Cleaning of pipeline milking installations
- IT milking; Cleaning of pipeline milking installations
- IT surface active agents; Cleaning of pipelines with detergent-sterilizers
- IT sterilization; Cleaning of pipelines with detergent-sterilizers
- IT chlorine; Cleaning of pipelines with Cl compounds *
- IT ammonium compounds; Cleaning of pipelines with ***QUATERNARY***

 ammonium compounds
- L4 ANSWER 10 OF 10 FSTA COPYRIGHT 1997 IFIS
- AN 69(05):C0205 FSTA FS FSTA
- TI Ecosystems of food-contact surfaces.
- AU Chaturvedi, S. K.; Maxcy, R. B.
- CS Dept. of Food Sci. and Technology, Univ., Lincoln, Nebraska 68503, USA
- SO Food Technology (Champaign), (1969) 23 (1) 67-70, 27 ref.
- DT Journal
- LA English
- AB Interactions between micro-organisms, milk films, milk solids in suspension, ***disinfectant*** residues in presence of milk soil, and soil residues on washed surfaces were studied using glass and stainless steel slides. ***Bacteria*** in fresh ***raw*** milk (~200 .times. 103 organisms/ml) inoculated onto prepared milk films, showed low capacity for survival, whereas numbers of ***bacteria*** surviving drying in soil were related to available nutrients in the soil. When surfaces were soiled with milk, washed to produce visible cleanliness, then inoculated with suspensions of

Pseudomonas fluorescens, Escherichia ***coli***, ***Microbacterium*** lacticum and Streptococcus lactis in distilled water, growth of the organisms was possible, particularly on the stainless steel surface. ***Quaternary*** ***ammonium*** compounds showed greater ***antibacterial*** potential than hypochlorite solutions in presence of milk soil; ***antibacterial*** activity diminished with increasing soil level, particularly on the stainless steel surface. The importance of the nature of the surface in ***bactericidal*** evaluation of ***disinfectants*** is stressed. (CDA)

CC C (Hygiene and Toxicology)

- IT surfaces; Effect of surfaces on survival of Pseudomonas flurescens ;Escherichia ***coli***; ***Microbacterium*** lacticum; Streptococcus lactis
- IT pseudomonas; Effect of surfaces on survival of Pseudomonas flurescens *
- IT Escherichia; Effect of surfaces on survival of Escherichia ***coli*** *
- ***microbacterium***; Effect of surfaces on survival of ***Microbacterium*** lacticum*
- IT streptococcus; Effect of surfaces on survival of Streptococcus
- IT surfaces; Effect of surfaces on ***disinfectant*** activity
- ***disinfectants***; Effect of surfaces on ***disinfectant*** activity